

## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
WASHINGTON, D. C.

LIBRARY  
RECEIVED  
★ FEB 23 1943 ★  
U. S. Department of Agriculture

QUESTIONS AND ANSWERS RELATING TO FOOD DISTRIBUTION  
ORDER NO. 6 AND SUPPLEMENTAL ORDERS ISSUED THEREUNDER

1. Q. What is the purpose of these orders?  
A. To make adequate supplies of citrus fruits available to processors for the production of citrus juices needed for Army, Navy, Lend-Lease, and other Government requirements.
2. Q. How will the order operate?  
A. Handlers will be required to set aside a quantity of fruit equal to a percentage of their current weekly shipments. For example, if a handler ships 5,000 boxes of fruit during the week ending January 24, and a supplemental order is issued requiring a 20 percent set aside for oranges that week, he must set aside during that week 1,000 boxes.
3. Q. Who is classified as a handler?  
A. Anyone who first prepares fruit for marketing in fresh form, not including producing or harvesting. Generally, the handler is the packinghouse operator.
4. Q. How long must the fruit be held?  
A. It must be held for the number of weeks specified in the order. However, if the handler so desires, he may sell the fruit at any time to a processor, to a Government agency for processing, or he may process it into juice himself, subject to all regulations governing the production of juice.
5. Q. Is the handler permitted to sell the set aside fruit to processors as soon as it is available to be set aside?  
A. Yes.
6. Q. Is it the desire of the Food Distribution Administration that handlers promptly sell the fruit set aside to processors?  
A. Yes; the cooperation of the handlers in promptly disposing of fruit to processors will insure that the Government requirements for citrus juices will be procured. Under existing orders, the entire pack of all citrus juices, except grapefruit juice, is reserved for Government war requirements. The order in question is designed solely to aid in the war effort.
7. Q. Is a handler permitted to set aside during a given week less than the quantity specified?  
A. Yes, he may set aside up to 50 percent less than the order requires for any particular week, provided he set aside during the previous week the full quantity required, and provided the deficiency is made up during the next week.

(over)

8. Q. If the handler sets aside, or delivers to processors, a larger quantity of fruit than required by the order, is he permitted to take credit for the excess quantity during the next week?  
A. No.
9. Q. Is the handler required to prepare a report relating to fruit set aside?  
A. Yes; on or before Tuesday following each set aside period, a report must be made on prescribed forms which will be supplied to handlers.
10. Q. Are small handlers exempted from the order?  
A. Yes; any handler who ships 50 boxes or less during any week is not required to set aside any fruit that week, except deficiencies from the previous week.
11. Q. Can exemptions be made in other cases?  
A. Yes; the order provides that any handler who believes that the order will work an undue hardship on him, may apply in writing for an exemption. Such application must contain full details concerning the reason why the handler feels he should be exempted. Handlers in the California-Arizona area should send such applications to Food Distribution Administration, 704 South Spring Street, Los Angeles, California.
12. Q. Will growers and handlers receive a fair price for the fruit required to be set aside?  
A. Yes; the Food Distribution Administration will establish and announce prices to be paid by processors for set aside fruit.

NOTE: Answers to the foregoing questions are based on existing orders, regulations, and plans, and are subject to change if such orders are changed.

FEB 28 1943

1  
c 733 F

FOOD DISTRIBUTION ADMINISTRATION  
UNITED STATES DEPARTMENT OF AGRICULTURE

LIBRARY  
CURRENT SERIAL RECORD

APR 29 1943

[Food Distribution Order 8]

PART 1405—FRUITS AND VEGETABLES

CITRUS FRUIT REQUIRED TO BE SET ASIDE

Pursuant to authority vested in me by Executive Order No. 9280, issued December 5, 1942, and in order to assure an adequate supply of citrus fruit juice and other citrus fruit products to meet war requirements; *It is hereby ordered*, As follows:

§ 1405.2 *Citrus fruit*—(a) *Definitions*. For the purposes of this order:

(1) "Citrus fruit" means oranges, lemons, grapefruit, and limes, but does not include tangerines or any of the foregoing unfit for human consumption or for processing into juice.

(2) "Handler" means any person who first prepares citrus fruit for marketing in fresh form, but does not include any person engaged solely in harvesting or producing citrus fruit.

(3) "Processor" means any person in the business of extracting juice from citrus fruit for processing and packing for shipment as juice, concentrated or unconcentrated, for human consumption.

(4) "Producing area" means the States of California, Arizona, Texas, and Florida.

(5) "Shipping period" means one calendar week unless the Director shall otherwise specify by order.

(6) "Ship" means to deliver for transportation by any common, contract, private, or other carrier by rail, truck, or other means, and includes the placing of citrus fruit in any conveyance for transportation, but does not include delivery for transportation directly from groves to the place where fruit is first prepared for market, delivery for transportation to processors, or delivery to charitable uses.

(7) "Government agency" means any agency of the United States purchasing citrus fruit for processing into concentrated or unconcentrated juice for delivery to the Army, Navy, Marine Corps, Coast Guard, War Shipping Administration, or to or for the account of the government of any country, pursuant to the Act of March 11, 1941, entitled "An Act to Promote the Defense of the United States" (Lend-Lease Act).

(8) "Director" means Director of Food Distribution, United States Department of Agriculture, or any employee of the United States Department of Agriculture designated by such Director.

(b) *Restrictions on delivery of citrus fruit by handlers*. (1) Without regard to existing contracts, every handler in the producing area or such portions thereof as the Director may designate, shall, during each shipping period, set aside for the requirements of Government agencies and processors a quantity equal to such percentage as the Director may from time to time order of each type and variety of citrus fruit shipped by such handler during such period or the shipping period immediately preceding such period. The quantities of citrus fruit set aside during each period shall be retained by each handler for such length of time for each type and variety as the Director may order. Such set aside fruit shall be retained and stored under conditions customarily observed in the storage of citrus fruit.

(2) Citrus fruit set aside pursuant to this order may be sold or delivered at any time to any Government agency or to any processor or may at any time be processed by the handler into citrus fruit juice, subject to all orders restricting and regulating the production of such juice.

(3) If no Government agency has contracted for or declared its intention to contract for any portion of citrus fruit set aside and if no processor has contracted for any portion thereof prior to the expiration of the time specified by the Director for the holding of such fruit, such fruit shall be released from the restrictions of this order. Quantities set aside may also be released at any time by notice to that effect from the Director.

(c) *Restriction on processors*. No processor shall sell or deliver into fresh fruit channels any citrus fruit which at any time was set aside under this order by any handler.

(d) *Records and reports*. Every handler and every other person to whom this order applies shall maintain such records for such periods of time, and shall execute and file such reports and submit such information as the Director may from time to time request or direct, and within such times and upon such forms as he may prescribe.

(e) *Audits and inspections*. Every handler and every other person to whom this order applies shall permit inspection of his stocks of citrus fruit, of his premises used for the handling and storage of citrus fruit, and of his books, records and accounts by the Director.

(f) *Petition for relief from hardship*. Any person affected by this order who considers that compliance herewith would work an exceptional and unreasonable hardship on him may apply in writing for relief to the Director, setting forth, in his petition, all pertinent facts and the reasons why the relief requested should be granted. The Director may, upon the basis of such petition and any other information, take such action as he deems appropriate, and such decision by the Director shall be final.

(g) *Violations*. Any person who wilfully violates any provision of this order or, in connection with this order, wilfully conceals a material fact or furnishes false information to any department or agency of the United States is guilty of a crime and, upon conviction, may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of or from processing or using material under priority control and may be deprived of priorities assistance.

(h) *Communications*. All reports required to be filed hereunder and all communications concerning this order shall, unless otherwise directed, be addressed to the United States Department of Agriculture, Washington, D. C., Ref: FD 6.

(i) *Delegation of authority*. The Director is hereby designated and authorized to administer the provisions hereof and to issue all orders necessary to the effectuation of the purposes and provisions of this order. The Director shall have final authority for the purposes of this order to determine whether any particular lot of oranges, grapefruit, lemons, or limes is fit for human consumption or for processing into juice.

(j) *Effective date*. This order shall be effective on January 13, 1943.

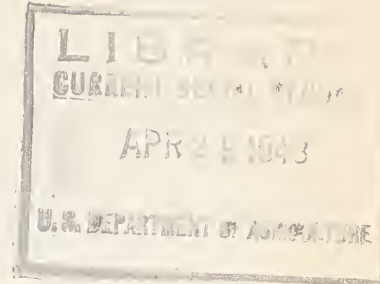
(Authority: E.O. 9280, 7 F.R. 10179.)

Issued this 12th day of January 1943.

[SEAL]

CLAUDE R. WICKARD,  
Secretary of Agriculture.





FOOD DISTRIBUTION ADMINISTRATION

UNITED STATES DEPARTMENT OF AGRICULTURE

[Food Distribution Order 6-1]

PART 1405—FRUITS AND VEGETABLES

CITRUS FRUIT

Pursuant to the authority vested in me by Food Distribution Order 6 dated January 12, 1943, and to effectuate the purpose of that order, It is hereby ordered as follows:

§ 1405.3 Citrus fruit set aside order—

(a) Oranges to be set aside. (1) Every handler of oranges located in those portions of the producing area listed below shall, during each shipping period in which he ships more than 50 boxes or the equivalent thereof, set aside for the requirements of Government agencies and processors a quantity equal to the percentage listed below of the oranges shipped by him during such period.

Florida.....	None.
California.....	20 percent.
Arizona.....	20 percent.

(2) Such quantity of oranges shall be set aside and held subject to the restrictions of Food Distribution Order 6 for six weeks after the close of the shipping period in which it was set aside.

(b) Lemons to be set aside. (1) Every handler of lemons located in those portions of the producing area listed below shall, during each shipping period in which he ships more than 50 boxes or the equivalent thereof, set aside for the requirements of Government agencies and processors, a quantity equal to the percentage listed below of the lemons shipped by him during such period.

California.....	None.
Arizona.....	None.

(2) Such quantity of lemons shall be set aside and held subject to the restrictions of Food Distribution Order 6 for 18 weeks after the close of the shipping period in which it was set aside.

(c) Grapefruit to be set aside. (1) Every handler of grapefruit located in those portions of the producing area listed below shall, during each shipping period in which he ships more than 50 boxes or the equivalent thereof, set aside for the requirements of Government agencies and processors a quantity equal to the percentage listed below of the grapefruit shipped by him during such period.

Florida.....	None.
Texas.....	None.
Arizona.....	None.
California.....	None.

(2) Such quantity of grapefruit shall be set aside and held subject to the restrictions of Food Distribution Order 6 for six weeks after the close of the shipping period in which it was set aside.

(d) Definitions. (1) "Shipping period" means in all cases a period of seven consecutive days beginning with 12:01 a. m. local time Sunday and ending at 12:01 a. m. local time the following Sunday.

(2) "Box" means the standard container of that name prescribed for the particular variety of citrus fruit by the Agricultural Code of the State of California.

(e) Permissible variations. Notwithstanding the provisions of paragraphs (a), (b) and (c) hereof, any handler, during any shipping period for any type or variety of citrus fruit of which he is

not required to make up a deficiency, may, at his option, set aside less than the quantities of citrus fruit required by paragraphs (a), (b) and (c) hereof to be set aside, upon condition that not less than half of such quantities so required are set aside, and that the deficient quantities are set aside in the next shipping period in addition to the quantities otherwise required to be set aside during such period. Citrus fruit set aside during any shipping period shall be applied first to any deficiency for the preceding shipping period.

(f) Reports. (1) On or before the first Tuesday following each shipping period each handler of the types and varieties of citrus fruit listed below shall file a report, for the geographical location indicated, with the person listed below.

Oranges:

California and Arizona: H. W. Thompson, Food Distribution Administration, Room 405, 704 South Spring St., Los Angeles, California.

(2) The report required to be filed shall be upon forms prescribed by the Director and shall contain the information with respect to each type of fruit required to be set aside by this order called for by said forms.

(g) Effective date. This order shall take effect at 12:01 a. m., January 24, 1943.

(E.O. 9280, 7 F.R. 10179; F.D.O. No. 6, 8 F.R. 511)

Issued this 20th day of January 1943.

[SEAL] ROY F. HENDRICKSON, Director of Food Distribution.





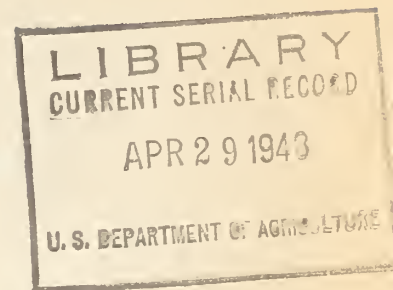
53 F

FDO 6-1

AMENDMENT 1

FEB. 24, 1943

FOOD DISTRIBUTION ADMINISTRATION  
UNITED STATES DEPARTMENT OF AGRICULTURE



[Food Distribution Order 6-1, Amendment 1]

PART 1405—FRUITS AND VEGETABLES

ORDER AMENDING ORDER REQUIRING CITRUS  
FRUIT TO BE SET ASIDE

Pursuant to the authority vested in me by Food Distribution Order No. 6 (8 F.R. 511) issued by the Secretary of Agriculture of the United States on January 12, 1943, § 1405.3 (e) of Food Distribution Order No. 6.1 (8 F.R. 998) issued by the Director of Food Distribution on January 20, 1943, is amended as follows:

First: By inserting "(1)" at the beginning of the paragraph in said § 1405.3 (e) of said Food Distribution Order No. 6.1.

Second: By inserting at the end of said section, as hereby amended, the following:

(2) Notwithstanding the provisions of (a), (b), and (c) hereof, any handler during any shipping period for any type or variety of citrus fruit may, at his option, set aside more than the quantities of citrus fruit required to be set aside by said provisions in (a), (b), and (c). Such excess amounts so set aside shall be accumulated as credits to be applied against shipments in future shipping periods: *Provided*, That any deficient quantities, permitted under (e) (1) hereof, shall first be deducted. Such credits against shipments in future shipping periods shall be applied in the same manner as if citrus fruit were actually set aside in such future shipping periods. The credits remaining unused, with respect to citrus fruit produced in California, shall be cancelled on November 15 in each year; and the credits remaining unused, with respect to citrus fruit produced in Arizona, Texas, or Florida, shall be cancelled on August 15 in each year.

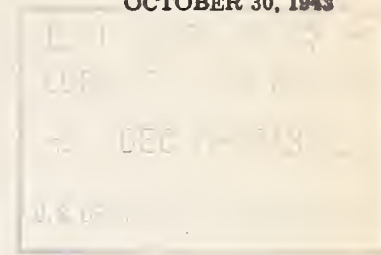
The provisions of this amendment shall take effect at the beginning of the first shipping period, as defined in said Food Distribution Order No. 6, subsequent to the date of issuance hereof.

(E.O. 9280, 7 F.R. 10179; F.D.O. No. 6, 8 F.R. 511)

Issued this 24th day of February 1943.

ROY F. HENDRICKSON,  
*Director of Food Distribution.*





WAR FOOD ADMINISTRATION

[FDO 6-1, Amdt. 2]

PART 1405—FRUITS AND VEGETABLES

CITRUS FRUIT

Director Food Distribution Order No. 6-1 (8 F.R. 998), issued by the Director of Food Distribution on January 20, 1943, as amended, is further amended by deleting from § 1405.3 (a) (1) "20 percent" wher-

ever the term appears therein, and inserting, in lieu thereof, the word "none".

With respect to violations, rights accrued, or liabilities incurred prior to the effective date of this amendment, the said Director of Food Distribution Order No. 6-1, as amended, shall be deemed to be in full force and effect for the purpose of sustaining any proper suit, action, or

other proceeding with respect to any such violation, right, or liability.

This amendment shall become effective at 12:01 a. m., p. w. t., October 31, 1943.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; 8 F.R. 511)

Issued this 30th day of October 1943.

C. W. KITCHEN,

Acting Director of Food Distribution.

Press Release Immediate:  
October 30, 1943.

California and Arizona orange handlers will be released from the set-aside provisions of Food Distribution Order 6.1 at 12:01 a. m. October 31, by the War Food Administration.

The regulations which required orange handlers in these two states to set-aside for processing a quantity of oranges equal to 20 percent of the shipments which they made for fresh market use, has been in operation since January 24.

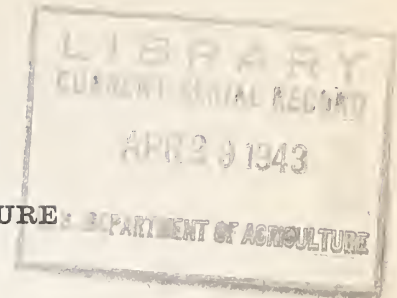
Food Distribution Administration officials stated that the set-aside provisions are being terminated as the 1942-43 citrus season in California and Arizona is about over and the processing requirements from that season's crop have been met.



APRIL 20, 1943

## FOOD DISTRIBUTION ADMINISTRATION

## UNITED STATES DEPARTMENT OF AGRICULTURE



[FDO 6-2]

## PART 1405—FRUITS AND VEGETABLES

## CITRUS FRUIT

Determination relative to oranges and lemons fit for human consumption or for processing into juice.

Pursuant to the authority vested in me by Food Distribution Order No. 6 (8 F.R. 511) issued by the Secretary of Agriculture of the United States on January 12, 1943, under the authority of Executive Order No. 9280, dated December 5, 1942, and in order to effectuate the purposes of such orders, *It is hereby determined and ordered*, As follows:

§ 1405.5 *Oranges and lemons fit for human consumption or for processing into juice*—(a) *Definitions*. When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(1) The term "mature" means oranges which have soluble solids, as determined by a Brix scale hydrometer, equal to or in excess of 8 parts to every part of acid contained in the juice, and the acidity of the juice is to be calculated as citric acid without water of crystallization. The sample selected for testing

maturity shall be a composite sample of the lot of oranges except where it is evident that immature oranges are mixed throughout the entire lot, in which case a separate maturity test shall be made of the fruit having an immature appearance.

(2) The term "damage by dryness" means oranges in which 20 percent or more of the exposed pulp on a transverse cut through the center shows dryness or desiccation.

(b) *Oranges*. Any lot of oranges produced in California or Arizona is fit for human consumption or for processing into juice if such oranges meet the following minimum grade specifications: The oranges are mature, free from decay, free from damage by dryness, and free from other defects making the juice unsatisfactory for canning. A tolerance shall be allowed, with respect to damage by dryness, of 15 percent; and an additional tolerance shall be allowed, of 10 percent, for other defects making the juice unsatisfactory for canning, but not over one-half of said tolerance of 10 percent shall be allowed for decay.

(c) *Lemons*. Any lot of lemons produced in California or Arizona is fit for human consumption or for processing

into juice if such lemons (1) meet the minimum quality requirements specified in the Agricultural Code of California, as revised effective September 13, 1941; (2) are free from serious damage caused by bud mite; and (3) are colored to the extent that 75 percent or more of the surface of each lemon is of a full yellow color. A tolerance of 5 percent shall be allowed for serious damage caused by bud mite, but this tolerance shall be included in the tolerance for defects other than serious freezing damage as provided in the Agricultural Code of California, as revised effective September 13, 1941. An additional tolerance of 5 percent shall be allowed for lemons which do not meet the aforesaid color requirement, but such tolerance shall be in addition to the other tolerances permitted under the aforesaid Agricultural Code of California, as revised effective September 13, 1941.

(d) *Effective date*. The provisions hereof shall become effective at 12:01 a. m., P. w. t., April 22, 1943.

(E.O. 9280, 7 F.R. 10179; F.D.O. 6, 8 F.R. 511)

Issued this 20th day of April 1943.

[SEAL] ROY F. HENDRICKSON,  
Director of Food Distribution.

Press Release Immediate:  
Tuesday, April 20, 1943

Minimum standards for oranges and lemons set aside for processing by California and Arizona handlers are prescribed in Food Distribution Order No. 6.2, effective April 22, the War Food Administration said today.

The new order affects handlers in these two States who are required under a previous order to hold for sale to processors a quantity of oranges equal to 20 percent of their weekly shipments. The order does not require handlers to set aside lemons.

In general, the minimum standards prescribe that oranges used for process-

ing must be mature, free from dryness, decay and other defects which might make the juice unsatisfactory for canning.

Minimum standards for lemons prescribe 75 percent full color and freedom from serious bud mite damage, in addition to standards established by the California Agricultural Code.

